

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1-4. (Cancelled)

5. (Currently Amended) A process for preparing triglyceride esters of fatty acids comprising the steps of:

(a) circulating a reaction mixture comprising glycerol, glycerides, or mixtures thereof in combination with fatty acids, fatty acid derivatives, or mixtures thereof at least once through an enzymatic reaction zone A, wherein the enzymatic reaction zone A that is maintained at a temperature conducive in the range of about 35° C to 70° C and comprises an enzymatic catalyst, to obtain a mixture enriched in 1,3-diglycerides to enzymatic catalysis;

(b) circulating the ~~reaction~~ mixture enriched in 1,3-diglycerides at least once through a thermal reaction zone B maintained at a temperature at least 20° C greater than that of enzymatic reaction zone A to facilitate the rearrangement of 1,3-diglycerides to 1,2-diglycerides thereby obtain a mixture enriched in 1,2-diglycerides; and

(c) re-circulating the ~~reaction~~ mixture enriched in 1,2-diglycerides at least one time through the enzymatic reaction zone A to produce a final product enriched in triglycerides, wherein the total circulation time through reaction zones A and B is less than 48 hours. triglycerides;

~~Wherein, the reaction mixture comprises glycerol, glycerides, or mixtures thereof in combination with fatty acids, fatty acid derivatives, or mixtures thereof.~~

6. (Original) The process according to claim 5, wherein the process further comprises the step of removing non-glyceride reaction by-products from zones A or B.

7-8. (Cancelled)

9. (Currently Amended) The process according to claim 5, wherein a lipase is utilized for the enzymatic catalyst ~~catalysis of the enzymatic reaction zone A.~~

10. (Original) The process according to claim 9, wherein the lipase is supported on a non-reactive matrix.

11. (Original) The process according to claim 9, wherein the lipase is selected from the group consisting of: *Rhizomucor miehi*, *Candida Antarctica*, *Candida cylindracea*, *Pseudomonas cepacia*, *Pseudomonas fluorescens*, *Candida rugosa*, *Aspergillus niger*, and *Geotrichum candidum*.

12. (Original) The process according to claim 9, wherein the lipase is a 1,3-specific lipase.

13. (Original) The process according to claim 5, wherein the mole ratio of the fatty acids or fatty acid derivatives to the glycerol is about 0.5:1 to 3.5:1.

14. (Original) The process according to claim 5, wherein the fatty acids or derivatives thereof are conjugated fatty acids or derivatives thereof.

15. (Original) A process according to claim 14, wherein the conjugated fatty acids or derivatives thereof are conjugated linoleic acids or derivatives thereof.

16. (Original) The process according to claim 15, wherein the conjugated linoleic acids or derivatives thereof are enriched with *cis*-9, *trans*-11 or *trans*-10, *cis*-12-conjugated linoleic acid isomers.

17. (Original) A composition of glyceride esters of fatty acids made by the process of claim 5.

18. (Original) The composition according to claim 17, wherein the glyceride esters of fatty acids are conjugated fatty acid glycerides.

19. (Original) The composition according to claim 18, wherein the conjugated fatty acid glycerides are conjugated linoleic acid glycerides.

20. (Original) The composition according to claim 19, wherein the conjugated linoleic acid glycerides are enriched with cis-9, trans-11 or trans-10, cis-12-conjugated linoleic acid isomers.

21. (New) The process according to claim 5, wherein the final product contains at least 90% by weight triglycerides.